

WEST Search History

DATE: Thursday, January 08, 2004

Hide? Set Name Query

Hit Count

DB=USPT; PLUR=YES; OP=OR

<input type="checkbox"/>	L6	l4 and L5	47
<input type="checkbox"/>	L5	starch or starches or maltodextrin or (gum adj1 arabic)	125706
<input type="checkbox"/>	L4	l1 or l2 or L3	73
<input type="checkbox"/>	L3	milk adj1 jam	17
<input type="checkbox"/>	L2	leche	50
<input type="checkbox"/>	L1	milk adj1 caramel	19

END OF SEARCH HISTORY

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NEWS 1 Web Page URLs for STN Seminar Schedule - N. America
NEWS 2 "Ask CAS" for self-help around the clock
NEWS 3 SEP 09 CA/Caplus records now contain indexing from 1907 to the
present
NEWS 4 DEC 08 INPADOC: Legal Status data reloaded
NEWS 5 SEP 29 DISSABS now available on STN
NEWS 6 OCT 10 PCTFULL: Two new display fields added
NEWS 7 OCT 21 BIOSIS file reloaded and enhanced
NEWS 8 OCT 28 BIOSIS file segment of TOXCENTER reloaded and enhanced
NEWS 9 NOV 24 MSDS-CCOHS file reloaded
NEWS 10 DEC 08 CABA reloaded with left truncation
NEWS 11 DEC 08 IMS file names changed
NEWS 12 DEC 09 Experimental property data collected by CAS now available
in REGISTRY
NEWS 13 DEC 09 STN Entry Date available for display in REGISTRY and CA/Caplus
NEWS 14 DEC 17 DGENE: Two new display fields added
NEWS 15 DEC 18 BIOTECHNO no longer updated
NEWS 16 DEC 19 CROPU no longer updated; subscriber discount no longer
available
NEWS 17 DEC 22 Additional INPI reactions and pre-1907 documents added to CAS
databases
NEWS 18 DEC 22 IFIPAT/IFIUDB/IFICDB reloaded with new data and search fields
NEWS 19 DEC 22 ABI-INFORM now available on STN

NEWS EXPRESS DECEMBER 28 CURRENT WINDOWS VERSION IS V7.00, CURRENT
MACINTOSH VERSION IS V6.0b(ENG) AND V6.0Jb(JP),
AND CURRENT DISCOVER FILE IS DATED 23 SEPTEMBER 2003
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FILE 'HOME' ENTERED AT 07:02:41 ON 09 JAN 2004

=> file fsta frosti
COST IN U.S. DOLLARS

SINCE FILE	TOTAL
ENTRY	SESSION
0.21	0.21

FULL ESTIMATED COST

FILE 'FSTA' ENTERED AT 07:02:49 ON 09 JAN 2004
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FILE 'FROSTI' ENTERED AT 07:02:49 ON 09 JAN 2004
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=> s (milk caramel) or (milk jam#) or leche
L1 168 (MILK CARAMEL) OR (MILK JAM#) OR LECHE

=> s starch or starches or maltodextrin
L2 46459 STARCH OR STARCHES OR MALTODEXTRIN

=> s starch or starches or maltodextrin#
L3 46802 STARCH OR STARCHES OR MALTODEXTRIN#

=> s l1 and l3
L4 7 L1 AND L3

=> d 1-7 all

L4 ANSWER 1 OF 7 FSTA COPYRIGHT 2004 IFIS on STN
AN 2002:P1020 FSTA
TI Enzymatic determination of **starch** in doce de leite using dialysis.
AU Demiate, I. M.; Konkel, F. E.; Pedroso, R. A.
CS Dep. de Zootec. e Tec. de Alimentos, Univ. Estadual de Ponta Grossa, Ponta Grossa, PR, CEP 84010-330, Brazil. E-mail demiate(a)interponta.com.br
SO Ciencia e Tecnologia de Alimentos, (2001), 21 (3) 339-342, 17 ref. ISSN: 0101-2061
DT Journal
LA English
SL Portuguese
AB An enzymic technique was developed for measuring the level of **starch** in doce de leite (dulce de leche). Initially, soluble sugars are eliminated from the samples by dialysis and then **starch** present in the retained fraction is hydrolysed using a thermostable bacterial .alpha.-amylase (Termamyl 120L.RTM.) and an amyloglucosidase (AMG 300L.RTM.; glucan-1,4-.alpha.-glucosidase). After **starch** hydrolysis, the material is dialysed again to extract glucose, which is quantified using a colorimetric reaction employing glucose oxidase. Calibration curves constructed using doce de leite samples with known **starch** contents of 0-10.11% DM (formulated by adding native and acid-modified corn **starches**) were similar to those of the glucose oxidase reactant demonstrating the reliability of the developed method.
CC P (Milk and Dairy Products)
CT ANALYTICAL TECHNIQUES; DAIRY PRODUCTS; **STARCH**; SUGAR CONFECTIONERY; **DULCE DE LECHE**; ENZYMIC TECHNIQUES

L4 ANSWER 2 OF 7 FSTA COPYRIGHT 2004 IFIS on STN
AN 2002:P0030 FSTA
TI Quality evaluation of commercial samples of doce de leite - chemical composition.
AU Demiate, I. M.; Konkel, F. E.; Pedroso, R. A.
CS SCAT/DEZOO, Univ. Estadual de Ponta Grossa (UEPG) - Praca Santos Andrade, s/n, CEP 84010-330 Ponta Grossa, PR, Brazil. E-mail demiate(a)interponta.com.br
SO Ciencia e Tecnologia de Alimentos, (2001), 21 (1) 108-114, 23 ref. ISSN: 0101-2061
DT Journal
LA Portuguese
SL English
AB Composition of doce de leite (dulce de leche), a dairy product produced mainly in Brazil and Argentina, was investigated. Levels of moisture, sugars (lactose, sucrose, glucose), protein, lipid, ash and **starch** were measured in 42 samples of doce de leite obtained from various locations in Brazil. Correlations between the compositional variables were examined and multivariate techniques were applied to the data. 15 samples contained >3.0% **starch** (with 7.8% being max.) and 10 samples had moisture contents above levels permitted by Brazilian regulations, whereas the protein contents of 8 samples were too low. Positive correlations were observed between levels of individual

components derived from milk (lactose, protein, lipids, ash) which were negatively correlated with **starch**, suggesting that **starch** is used as a substitute for milk to reduce production costs. Principal components analysis allowed differentiation of samples on the basis of milk components, **starch** and sucrose contents.

CC P (Milk and Dairy Products)

CT DAIRY PRODUCTS; SUGAR CONFECTIONERY; COMPOSITION; **DULCE DE LECHE**

L4 ANSWER 3 OF 7 FSTA COPYRIGHT 2004 IFIS on STN

AN 1997(07):P0189 FSTA

TI Dairy desserts and related products.

AU Mann, E. J.

SO Dairy Industries International, (1996), 61 (4) 11-12, 34 ref.

ISSN: 0308-8197

DT General Review

LA English

AB This review of the worldwide situation in markets for and developments relating to dairy desserts also covers custards, puddings and snack foods. Aspects are discussed in sections headed desserts with **starches**, gelatin usage, chocolate flavoured products, dulce de leche and compositional quality.

CC P (Milk and Dairy Products)

CT DAIRY PRODUCTS; DESSERTS; PROCESSED FOODS; REVIEWS; SNACK FOODS; DAIRY DESSERTS; FOODS

L4 ANSWER 4 OF 7 FSTA COPYRIGHT 2004 IFIS on STN

AN 1984(01):P0144 FSTA

TI Pastillas de **leche**: effect of stabilizers and the milk used.

AU Parducho, R. R.; Alfuerio, D. S.

CS Dairy Training & Res. Inst., UPLB, College, Laguna, Philippines

SO Philippine Journal of Nutrition, (1982), 35 (2) 87-90, 10 ref.

DT Journal

LA English

AB 1-1 each of cows' and buffaloes' milk was evaporated separately with 200 g sugar, with or without a stabilizer e.g. all-purpose flour, maize **starch** and cassava **starch**. 'Pastillas de **leche**' [type of milk sweets] prepared thus showed no significant difference in sweetness, flavour and odour, and general acceptability, except in colour, body and texture (principally due to kind of milk and stabilizer). Candies from buffaloes' milk with all-purpose flour were favoured by the panel in all organoleptic parameters. Buffaloes' milk yielded more candies with higher fat and protein contents than cows' milk.

CC P (Milk and Dairy Products)

CT BUFFALOES; CONSUMER RESPONSE; DAIRY PRODUCTS; MILK; STABILIZERS; SUGAR CONFECTIONERY; ACCEPTABILITY; BUFFALO MILK; CANDIES; **PASTILLAS DE LECHE**; TYPE

L4 ANSWER 5 OF 7 FROSTI COPYRIGHT 2004 LFRA on STN

AN 411951 FROSTI

TI Dairy desserts and related products.

AU Mann E.

SO Dairy Industries International, 1996, 61 (4), 11-12 (34 ref.)

DT Journal

LA English

SL English

AB This review examines the growth in the demand and market for dairy desserts, custards, puddings and snack foods. Developments in the use of tapioca **starches** in ready-to-eat desserts are discussed. The use of gelatin and pectins in dairy desserts and related products is described. New chocolate-flavoured dairy products are outlined. Milk-based confectionery products such as Dulce de **leche** are described. The microbiological and chemical quality of dairy desserts is discussed.

SH DAIRY PRODUCTS
CT CHEMICAL; CHEMICAL PROPERTIES; CONFECTIONERY; DAIRY DESSERTS; DAIRY PRODUCTS; DESSERTS; GELATIN; MICROORGANISMS; PECTINS; PROPERTIES; QUALITY; REVIEW; **STARCH**; TAPIOCA; TRENDS
DED 1 Jul 1996

L4 ANSWER 6 OF 7 FROSTI COPYRIGHT 2004 LFRA on STN
AN 408003 FROSTI
TI The world of additives. A report on the 10th Fi Europe in Frankfurt.
AU Anon.
SO Lebensmitteltechnik, 1996, 28 (1-2), 26-28 (0 ref.)
DT Journal
LA German
AB In a review of the 10th Fi Europe 1995 exhibition held in Frankfurt, Germany, in 1995, the food ingredients and additives available from the following companies are described: sugar alcohols and modified **starches** from Roquette; a **milk-caramel** powder (Caramilk), a spray-dried milk powder, and freeze-dried granules based on fruit and other ingredients from Dr. Suwelack; a combination of lactic and acetic acids for salad dressings and sauces from Purac Biochem; low-temperature-milled spices and seasonings produced under liquid nitrogen from Fuchs GmbH (the new microcontrol technology for reducing bacteriological contamination and inactivating enzymes is also outlined); the Alaco concept for improving texture in soft cheeses, desserts and whipped toppings from New Zealand Milk Products; a new fat-free **starch**-based coating and new HP **starches** from National Starch and Chemical; powdered and granular lecithins from Stern Lecithin & Soya; polyols and modified **starches** from Cerestar; release agents and emulsifiers from Huls AG; alginates, xanthan, and gellan gums and other gel-forming polysaccharides from Kelco; glazes, coatings and other ingredients for confectionery from Wolff & Olsen; the Mainstream Product-Improvement concept based on aspartame and sugar from Nutrasweet; new chocolate, confectionery and soft drinks from Systems Bio-Industries; the AromaScan from AromaScanner; and new attachments for colour-measuring instruments from X-Rite.

SH ADDITIVES
CT ADDITIVES; COMPOSITION; FI EUROPE; INGREDIENTS; NEW PRODUCTS; RAW MATERIALS
DED 15 May 1996

L4 ANSWER 7 OF 7 FROSTI COPYRIGHT 2004 LFRA on STN
AN 263395 FROSTI
TI The effect of pH and temperature on the rheological behaviour of Dulce de Leche, a typical Argentine product.
AU Rovedo C.O.; Viollaz P.E.; Suarez C.
SO Journal of Dairy Science, 1991, 74 (5), 1497-1502 (15 ref.)
DT Journal
LA English
SL English
AB Dulce de **Leche** (sweet milk) is similar to sweetened condensed milk and is typically prepared with milk concentrated at atmospheric pressure with sucrose and a small amount of sodium bicarbonate to prevent protein coagulation. It is used as a household dessert and with a **starch** thickener in confectionery manufacture. Textural defects can make the product unacceptable and rheological characterisation is also important for equipment operation. This paper reports the flow properties of confectionery and household Dulce de **Leche** and the effects of pH and temperature on its rheological characteristics.

CT ARGENTINE; CONDENSED MILK; DULCE DE **LECHE**; MILK; PROPERTIES; RHEOLOGICAL PROPERTIES; SUCROSE
DED 28 Aug 1991